

Sample Dinner Menu

Starters

Chef's Own Cream of Leek & Potato Soup (V)

Served with a Bread Roll & Creamery Butter

Rosemary & Garlic Smoked Chicken

Presented in a Filo Basket with Parma Ham & Garlic Mayo

Pork & Chicken Liver Terrine

Accompanied by Oatcakes & a Plum Apple Chutney

Smoked Salmon & Chive Cream-Cheese Roulade

Served with Crisp Seasonal Salad

Cullen Skink (Supplement £2.00)

Smoked Haddock, Leek & Potato Chowder

Mains

Roast Topside of Beef

Served with a Rich Chasseur Sauce

Grilled Fillet of Sea Bass

Presented with Roasted Mediterranean Vegetables & Pesto Dressing

Chicken & Leek Casserole

In a Cream Sauce Topped with Mash Potato

Penne Pasta Napoloni (V)

Cooked in Tomato, Garlic & Basil Sauce, with a Garlic Slice

Spicy Beef Stroganoff

Served with Herb-Scented Rice

Char-Grilled Sirloin Steak (Supplement £5.00)

Served with Tomato, Mushroom & Onion Rings

Desserts

Baileys & Chocolate Cheesecake

Garnished with Strawberry

Raspberry Cranachan

Fresh Raspberries Layered with Honey & Whisky Cream

Trio of Dairy Ices

Topped with a Crisp Wafer

Selection of Fine Scottish Cheese (Supplement £2.00)

Served with Savoury Biscuits & Grapes

Strawberry & White Chocolate Mousse

Presented in a Meringue Nest

Quality Brewed Tea & Freshly Ground Coffee